Wijnfiche

Francoli - Grappa di Nebbiolo da Barolo Riserva - 41,5% - 70cl GRAPPA —

Domain

Francoli

Originally started by Luigi Guglielmo in 1875, the distillery has been officially owned by the Francoli family in the Piedmont region of northern Italy for five generations. At Francoli, high-quality wine distillates are produced from Piedmont (Alba, Barolo, Moscato d'Asti), but also from other Italian regions, such as Veneto (Prosecco).

Vinification

The grapes used for this grappa come from Barolo vineyards, the juice is used to make the red wine, the rest is used to make grappa. After distillation and fermentation of the grape cake, or marc, the distillate matures in oak barrels, making the grappa richer in taste and less tart to enjoy.

Taste

The color is intense gold, with amber notes. This grappa has an intense and balanced bouquet thanks to its aging in oak barrels: vanilla, tobacco and raisins. Refined in the mouth, with an enveloping touch and bewitching finesse.

General information

Type: Apero & Digestif
Grape varieties: Nebbiolo
Viticulture: Traditional
Storage (years): > 10

